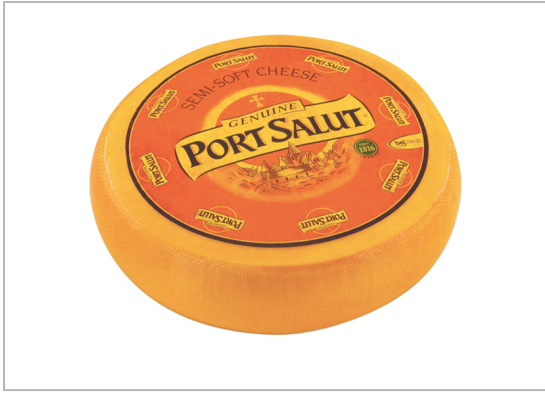


# 19205 - Port Salut Wheel

Port Salut® (pronounced "POOR sah-LEW") cheese is a traditional monastery cheese originally created in 1816 by Trappist monks at the Abbaye du Port du Salut in the Loire Valley. It was the first French cheese produced from pasteurized milk and features a velvety smooth, creamy texture. This slightly acidic semi-soft cow's milk cheese is most recognized by its edible, bright ora...



## MARKETING

Port Salut® (pronounced "POOR sah-LEW") cheese is a traditional monastery cheese originally created in 1816 by Trappist monks at the Abbaye du Port du Salut in the Loire Valley. It was the first French cheese produced from pasteurized milk and f

## Nutrition Facts

80 Servings per container

**Serving Size** 28 grams

**Amount Per Serving**  
**Calories** 90

% Daily Value\*

**Total Fat** 7 g 9%

Saturated Fat 5 g 25%

Trans Fat 0 g

**Cholesterol** 20 mg 7%

**Sodium** 190 mg 8%

**Total Carbohydrates** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

**Protein** 6 g

Vitamin D 0 mcg 0%

Calcium 170 mg 15%

Iron 0 mg 0%

Potassium 0 mg 0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
7000295		93073780884696		1/5 LB			
Brand		Brand Owner		GPC Description			
Safr		Saputo Cheese USA Inc		Cheese (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
5.6 LBR	5 LBR	Yes	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
9 INH	9 INH	3 INH	0.14 FTQ	20x19	118 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

## HANDLING SUGGESTIONS

Refrigerate -----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Pasteurized Cultured Milk, Milk Protein Concentrate, Salt, Enzymes. In the Rind: Natamycin (Preservative), Annatto Extract (Color).

## 19205 - Port Salut Wheel

Port Salut® (pronounced "POOR sah-LEW") cheese is a traditional monastery cheese originally created in 1816 by Trappist monks at the Abbaye du Port du Salut in the Loire Valley. It was the first French cheese produced from pasteurized milk and features a velvety smooth, creamy texture. This slightly acidic semi-soft cow's milk cheese is most recognized by its edible, bright ora...



### PREPARATION & COOKING SUGGESTIONS

Ready to eat

### SERVING SUGGESTIONS

Open it and enjoy

### MORE INFORMATION